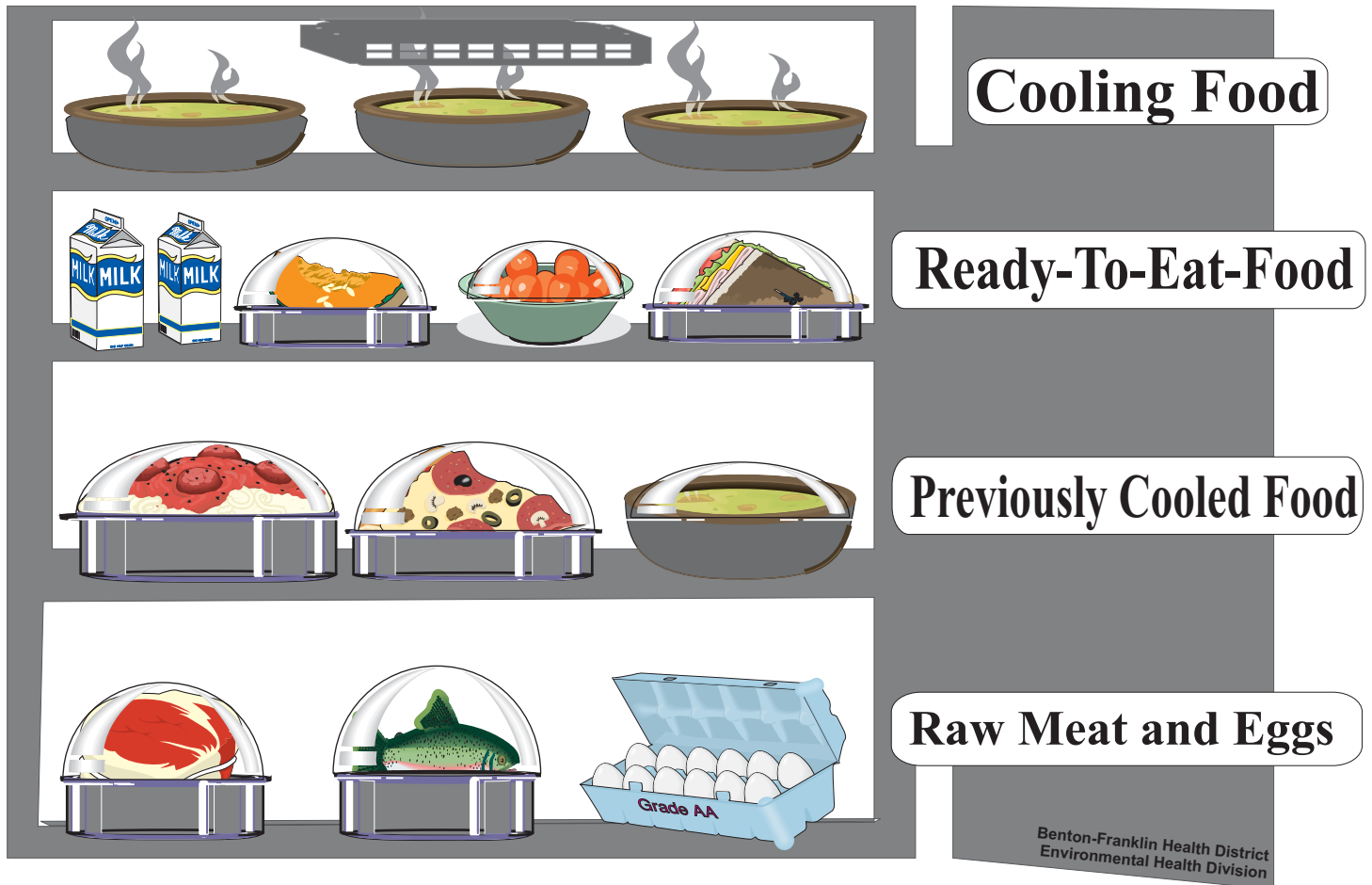


Proper Refrigeration Storage

Benton-Franklin Health District Food Service Fact Sheets



- Keep cold foods at 41°F or colder.
- Store cooling foods uncovered, on the top shelf, until they are 41°F or colder.
- Store raw meat below or away from all cooked or ready-to-eat food. Do not store raw meat and cooked meat in the same container.
- Cover all food, except cooling foods, with approved covers. Approved covers include plastic wrap, aluminum foil, or fitted plastic lids.